



Christmas 2023

Menu available between 24th November and 24th December. Pre order and reservation is essential along with non refundable deposit of £10 per person

Starters

ROASTED RED PEPPER AND TOMATO BISQUE (GF/DF/VEGAN)
SERVED WITH A CRUSTY BREAD ROLL (GF ON REQUEST)

CHICKEN LIVER PATE (GF)
ACCOMPANIED WITH MELBA TOAST

SCOTTISH OAK SMOKED SALMON (GF/DF)
SERVED ON A BED OF SALAD

INDIAN MIX PLATTER (NON VEG)
MURGH MALAI TIKKA, MURGH HARIYALI TIKKA, SEEKH KEBAB

INDIAN MIX PLATTER (VEGGIE)
PUNJABI SAMOSA, ONION BHAJI, PANEER TIKKA

Main course

ROASTED LEG OF LAMB (GF/DF)
SERVED WITH CRUSHED NEW POTATOES, SEASONAL VEGGIES AND LAMB JUS

NAWABI LAMB SHANK (SUPPLEMENTARY CHARGE £3.00)
SLOW COOKED LAMB SHANK IN TRADITIONAL HYDRABADI STYLE SERVED
WITH CRUSHED CUMIN POTATOES

GRILLED NORWEGIAN SALMON (GF/DF)
SERVED WITH CRUSHED NEW POTATOES, SEASONAL VEGETABLES AND
BRANDY SAUCE

SEA BASS
PAN FRIED SEA BASS FILLET, COOKED IN A SOUTH INDIAN SPICES FRESH
COCONUT CREAM SAUCE, CRUSHED CUMIN POTATOES

OVEN ROASTED TURKEY BREAST (DF)
SERVED WITH SAGE STUFFING, MAPLE YAMS, SEASONAL VEGGIES, AND A
GIBLET GRAVY.

4 PUMPKIN SEED & CHESTNUT ROASTS (GF/DF/VEGAN)
VEGAN GRAVY, CRUSHED NEW POTATO, SEASONAL VEGETABLES

Desserts

CHOCOLATE FUDGE CAKE WITH ICE CREAM AND A WARM WINTER BERRY COULIS
CHRISTMAS PUDDING WITH BRANDY SAUCE
VANILLA CHEESECAKE (GF/DF/VEGAN)
APPLE CRUMBLE SERVED WITH CUSTARD

2course - £22.95 3course - £27.95
Advance booking and pre order required



Pre order form

	Quantity	Special requests
Roasted red pepper and tomato bisque		
Chicken liver Pate		
Scottish oak smoked Salmon		
Mixed platter Non veg		
Mixed platter Veggie		
Roasted leg of lamb		
grilled norwegian salmon		
Oven roasted Turkey breast		
Chestnut Roast		
Sea bass		
Lamb shank		
Chocolate Fudge cake		
Christmas pudding		
Vanilla cheesecake		
Apple crumble		